



CA N'ESTRUC

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Year of foundation: 1574

Winemaker-owner: Siscu Martí Badia

Company: Can Dez Mas, S.L.

Vineyard in property: 22 ha

Denomination of Origin: D.O. Catalunya

Area: Montserrat

Region: Esparreguera (Barcelona)

Other wines produced: Ca N'Estruc Blanc, Ca N'Estruc Xarel·lo, Ca N'Estruc Rosat, Ca N'Estruc Negre, Idoia Negre, L'Equilibrista, L'Equilibrista Blanc and L'Equilibrista Garnatxa



IDOIA BLANC

Vintage: 2021

Type of wine: oak-aged, dry white

Grape varieties: 64% Xarel·lo, 14% Chardonnay, 12% Garnacha Blanca and 10% Macabeo

Grape provenance: 45% from own vineyards and 55% from vineyards under supervision from other wine-growers in the same area

Altitude: 165 m

Type of soil: alluvial, clayey-calcareous, with presence of gravel

Age of the vines: between 20 and 50 years old

Plantation density: 4,500 vines per hectare

Farming: organic and biodynamic

Date of harvest: Xarel·lo, September 13th, Garnacha Blanca, August 23rd, Chardonnay, August 19th and Macabeo, September 11th

Winemaking: grapes picked by hand and selected in the vineyard. Entrance of the whole grape, destemming, gentle grape-pressing and static settling of the resulting must at 15 °C for 24 hours. Subsequent racking and seeding with its own natural yeasts prepared in a mother tank with grapes from the estate itself. Start of the fermentation of each grape variety separately in 25 hL stainless steel tanks at controlled temperature (15-17 °C) for two weeks and then finish that fermentation in 500L French oak barrels.

Aging: 5 months in Allier French oak barrels from different cooperages, some in new ones and others in 1- or 2-year-old barrels, with medium toast.

Bottling: July 2022

Alcohol: 12.5% Abv.

Production: 32,000 bottles of 0.75 L, 600 Magnum and 10 bottles of 5 L.

Tasting notes: It has a beautiful golden color, limpid and shiny. On the nose, it displays a symphony of aromas of ripe white fruit and intense memories of peach and apricot that are combined with exotic fruits such as pineapple, accompanied by intense citrus notes of fresh lemon peel and a delicate anise finish. In the mouth, it is sweet, with a silky texture that envelops the palate with a caress and good volume. A pleasant freshness balances the whole and makes it harmonious and pleasant. The finish is intense and persistent, with aromas reminiscent of stone fruits, fennel and subtle toast.

Foodpairing: ideal to accompany charcuterie boards, warm salads, white meats and fish with light sauces and creamy goat and sheep cheeses.

Serving temperature: between 8 and 10 °C

Recommended glass: Old World Pinot Noir from Veritas range by Riedel